APPENDIX I:

CLAIM AMENDMENTS:

Amend Claims 1 to 10 and 16 to 18 as indicated in the following listing of the claims:

1. (*currently amended*) A ~~process for producing~~ method of improving the apparent density and stability of a dry ~~powders~~ powder of one or more carotenoids ~~by~~ which comprises

   a) dispersing the one or more carotenoids in an aqueous molecular or colloidal solution of a mixture comprising effective amounts of lactose and a protective colloid, and optionally containing additional solvents, and

   b) converting the dispersion formed in step a) into a dry powder by removing the water and the additional solvents and drying, optionally in the presence of a coating material,

   wherein at least one soybean protein is used as protective colloid in process step a).

2. (*currently amended*) ~~A process as claimed in~~ The method of claim 1, wherein the ~~dispersion~~ dispersing step a) comprises ~~the preparation of~~ preparing a suspension of the one or more carotenoids in ~~an~~ the aqueous molecular or colloidal solution of ~~a~~ the mixture of lactose and the at least one soybean protein.

3. (*currently amended*) ~~A process as claimed in~~ The method of claim 2, wherein the suspension prepared in ~~process~~ step a) is ground before ~~conversion~~ being converted into ~~a~~ the dry powder in step b).

4. (*currently amended*) ~~A process as claimed in~~ The method of claim 1, wherein the ~~dispersion in stage~~ dispersing step a) comprises the following steps:

   a_1) dissolving the one or more carotenoids in a water-miscible organic solvent or in a mixture of water and a water-miscible organic solvent or

   a_2) dissolving the one or more carotenoids in a water-immiscible organic solvent and

   a_3) mixing the solution obtained ~~as~~ in a_1) or a_2) with ~~an~~ the aqueous molecular or colloidal solution of ~~a~~ the mixture of lactose and the at least one soybean protein, ~~resulting in the~~

to obtain a hydrophobic phase of the carotenoid ~~as nanodisperse phase~~ in nanodispersed form.

5. (*currently amended*) ~~A process as claimed in~~ The method of claim 1, wherein at least one partially degraded soybean protein with a degree of hydrolysis of from 0.1 to 20% is used as protective colloid.

6. (*currently amended*) ~~A process as claimed in~~ The method of claim 1, wherein the carotenoids used are oxygen-containing carotenoids.

7. (*currently amended*) ~~A process as claimed in~~ The method of claim 6, wherein the oxygen-containing carotenoids are compounds selected from the group consisting of astaxanthin, canthaxanthin, lutein, zeaxanthin, citranaxanthin and ethyl β-apo-8'-carotenoate.

8. (*currently amended*) ~~A process as claimed in~~ The method of claim 7, wherein

   a) astaxanthin and/or canthaxanthin is dissolved in a water-miscible organic solvent or a mixture of water and a water-miscible organic solvent at temperatures above 30°C,

   b) the resulting solution is mixed with an aqueous molecular or colloidal solution of a mixture of lactose and a partially degraded soybean protein with a degree of hydrolysis of from 0.1 to 20%, and

   c) the dispersion which has formed is converted into a dry powder.

9. (*currently amended*) ~~A process as claimed in~~ The method of claim 8, wherein astaxanthin is used as carotenoid.

10. (*currently amended*) A carotenoid-containing dry powder ~~obtainable~~ having an improved apparent density and stability which is obtained by ~~a process as defined in~~ the method of claim 1.

11. (*previously presented*) A dry powder as claimed in claim 10 with a carotenoid content of from 0.1 to 30% by weight.

12. (*previously presented*) A dry powder as claimed in claim 10, comprising oxygen-containing carotenoids selected from the group consisting of astaxanthin, canthaxanthin, lutein, zeaxanthin, citranaxanthin and ethyl β-apo-8'-carotenoate.

13. (*previously presented*) A dry powder as claimed in claim 12, comprising 5 to 20% by weight of astaxanthin.

14. (*previously presented*) A dry powder as claimed in claim 12, comprising 5 to 20% by weight of canthaxanthin.

15. (*previously presented*) A human food, a pharmaceutical or an animal feed comprising the carotenoid-containing dry powder defined in claim 10 as an additive.

16. (*currently amended*) A carotenoid-containing dry powder <u>having an improved apparent density and stability which is</u> obtained by a process comprising

a) dispersing one or more carotenoids in an aqueous molecular or colloidal solution of a mixture <u>comprising effective amounts</u> of lactose and a protective colloid, and optionally containing additional solvents, and

b) converting the dispersion formed in step a) into a dry powder by removing the water and the additional solvents and drying, optionally in the presence of a coating material,

wherein at least one partially degraded soybean protein having a degree of hydrolysis of from 0.1 to 20% is used as <u>the</u> protective colloid in process step a).

17. (*currently amended*) The dry powder defined in claim 16 wherein stage a) of the process comprises

a_1) dissolving <u>the</u> one or more carotenoids in a water-miscible organic solvent or in a mixture of water and a water-miscible organic solvent, or

a_2) dissolving <u>the</u> one or more carotenoids in a water-immiscible organic solvent, and

a_3) mixing the solution obtained in a_1) or in a_2) with ~~an~~ <u>the</u> aqueous molecular or colloidal solution of ~~a~~ <u>the</u> mixture of lactose and <u>the</u> at least one soybean protein, ~~resulting in the~~ <u>to obtain a</u> hydrophobic phase of the carotenoid ~~as nanodisperse phase~~ <u>in nanodispersed form</u>.

18. (*currently amended*) The dry powder defined in claim 17 wherein stage a) of the process comprises

a_1) dissolving <u>the</u> one or more carotenoids in a water-miscible organic solvent or in a mixture of water and a water-miscible organic solvent at a temperature above 30°C, and

a_3) mixing the solution obtained in a_1) with ~~an~~ <u>the</u> aqueous molecular or colloidal solution of ~~a~~ <u>the</u> mixture of lactose and <u>the</u> at least one soybean protein, ~~resulting in the~~ <u>to obtain a</u>

hydrophobic phase of the carotenoid ~~as nanodisperse phase~~ in nanodispersed form.

19. (*previously presented*) The dry powder defined in claim 18 wherein the solution obtained in a_1) is mixed with the solution of the mixture of lactose and the soybean protein at a mixing temperature of from about 35°C to 80°C.

20. (*previously presented*) A human food, a pharmaceutical or an animal feed comprising the dry powder defined in claim 16.

APPENDIX III:

DRAWING(S) AMENDMENTS:

Amend Figure(s) ... as set forth below:

A r/Replacement Sheet/s setting forth the amended figure/s is/are attached.